



shared banquet

LOCAL CUISINE BANQUET

A generous spread of local favourites for celebratory banquet dining. Additional items will incur extra charges.

40 GUESTS & ABOVE ♦ MINIMUM 8 ITEMS ♦ 2.5 HOURS

PEN
&
INC.

THE NJ GROUP COLLECTION

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BANQUET SELECTIONS

Choose where indicated

★ SMALL BITES

CHOOSE ONE

Seaweed Chicken — Crisp chicken rolls with savoury seaweed notes.

Chicken Ngoh Hiang — Five-spice beancurd roll with tender chicken.

Cheesy Chicken Meatball — Glazed chicken bites with creamy cheese notes.

Thai Fishcake — Aromatic fishcake with bright chilli dip.

Curry Samosa — Golden pastry with a spiced curry filling.

Vegetable Gyoza — Pan-seared dumplings with vegetable filling.

★ VEGETABLES

CHOOSE ONE

Nai Bai & Crispy White Bait — Tender greens finished with crisp white bait.

Stir-Fried Mushroom Trio — Assorted mushrooms tossed wok-style.

Broccoli, Cauliflower & Mushroom — Garden vegetables with earthy mushrooms.

Baby Pak Choy, Oyster Sauce — Crisp pak choy in a savoury oyster sauce.

Sayur Lodeh — Coconut curry vegetables, softly spiced.

Broccoli & Cauliflower Au Gratin — Creamy baked florets with golden cheese.

★ MEAT & FISH FILLETS

CHOOSE TWO

Chicken Cutlet, Thai Chilli — Crisp cutlet with a sweet chilli sauce.

Chicken Rendang, Potato Wedges — Slow-cooked spiced chicken with potatoes.

Szechuan Kung Pao Chicken — Wok-tossed chicken with aromatic spice.

Baked Chicken, Mushroom Sauce — Baked chicken with a creamy mushroom sauce.

Breaded Fish, Tartar — Crumbed fish with a classic tartar dip.

Stir-Fried Black Pepper Fish — Fish fillet tossed in pepper sauce.

Ginger & Scallion Fish — Fragrant fish with ginger and scallions.

Grilled Fish, Mango Salsa — Grilled fillet with refreshing mango salsa.

Cantonese Steamed Fish — Delicate fish in light soy seasoning.

Poached Hainanese Chicken — Signature chilli and dark soya sauce.

MORE LOCAL FAVOURITES

Rice, noodles, desserts and refreshing beverages

★ RICE & NOODLES

CHOOSE TWO

Pineapple Fried Rice — Sweet-savoury rice with pineapple.

Kampong Fried Rice — Homestyle fried rice with local flavour.

Black Olive Fried Rice — Savoury rice with black olive notes.

Fragrant Steamed Rice — Warm rice to complete the spread.

Sin Chow Bee Hoon — Light vermicelli with wok fragrance.

Fried Kway Teow & Fish Cake — Flat noodles with sliced fish cake.

Dry Mee Siam, Sambal — Tangy noodles with chilli sambal.

Aglio Olio Pasta — Garlic olive-oil pasta.

Creamy Mushroom Pasta — Pasta in a velvety mushroom cream.

★ BEVERAGES

CHOOSE ONE

Iced Lemon Tea — Classic chilled tea with lemon.

Grapefruit Pomelo — Bright citrus refreshment with pomelo.

Refreshing Lime — A cool lime drink with a zesty lift.

Lemongrass Pandan — An aromatic local cooler with pandan notes.

★ DESSERTS

CHOOSE ONE

Fresh Fruit Platter — Seasonal fruits for a refreshing finish.

Grass Jelly, Sea Coconut — Cooling jelly with honeyed sea coconut.

Longan, Sea Coconut — Longan and sea coconut in syrup.

Iced Jelly, Fruit Cocktail — Chilled jelly with mixed fruit.

Mango Pudding — Smooth mango pudding.

Coconut Pandan Puff — Pandan pastry with coconut flakes.

Red Velvet Crumble Éclair — A red velvet-style éclair with crumble.

Strawberry Vanilla Tart — Vanilla tart with a strawberry finish. A minimum selection of 8 items is required for 40 guests and above. Additional items will incur extra charges.